



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MBartz Inc
Elliotts' Off Broadway
11270 W Park Pl
Milwaukee, WI

11/18/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	Raw bacon is stored directly on top of ready to eat foods in the Beverage Air cooler. All food must be protected from cross-contamination.	3/12/2012
3-501.16	Potentially hazardous foods (hard boiled eggs, diced chicken, cottage cheese, sliced ham, sliced turkey) on the salad bar are at 46-56F. Immediately remove items for sale, all potentially hazardous food must be held cold at 41 degrees or below.	3/12/2012
4-301.14	There is no ventilation system in this establishment therefore grease production is not allowed. No raw meats or other grease producing foods are permitted to be cooked due to lack of ventilation. All meats must be supplied precooked and records of this purchase must be provided upon request. Raw bacon on premise may not be cooked and must be removed from premise. If operator cooks raw meats the following must be achieved: Ventilation hood systems devices shall be sufficient in number and capacity to prevent grease or condensation from collectin on walls and ceilings.	3/12/2012



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4-501.11 Salad bar cooler is not adequately holding potentially hazardous foods at 41F or below. Discontinue use of cooler until properly repaired to maintain potentially hazardous food temperature of 41F or below. 3/12/2012

Notes:

This is a recreation from the original 11/18/2011.

The floor near the soda dispensers must be maintained clean.

Paper towel broom condensate on walk in freezer door

On 11/18/2011, I served these orders upon MBartz Inc by leaving this report with

Inspector Signature (Inspector ID:27)

Operator Signature